

\$2.00 Per Year—5 Cents a Copy

STAGES EVENT OF MUCH INTEREST

E. Haworth, Grimsby
December 24, 1925
G. M. Carpenter, Winona
July 13, 1926

To remember a girl's birthday
a mark of courtesy, but not to remem-
ber which one it is is a mark of the
East, asks Dick Monte how did the
serve refreshments before Latin
leaves were invented?

THE PEOPLE'S PAPER THE INDEPENDENT

Established 1885

JAS. A. LIVINGSTON & SONS,
Owners and PublishersJAS. A. LIVINGSTON,
General ManagerJ. A. M. LIVINGSTON,
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FACTS AND FANCIES

BY FRANK FAIRBORN
(Jas. A. Livingston)

Who Will Pay?

The working men agitators in England who are talking about a revolution, are talking through their hats.

If the working men go to war where is the money for supplies coming from? If the capitalist has all the money as is claimed, who is to finance the war for the revolutionists?

The fact of the matter is that many of the working men are being fooled by well paid "agitators" who don't work.

Russia had her revolution and where has she landed? Nobody in Russia is any better off because of the revolution except the lazy loafers who now get their living by pillage and rapine.

The Globe Sees the Light!

Editor Lewis of The Toronto Globe has resigned because he was too keen in his support of W. L. Mackenzie King's government. It is gradually dawning on the owners of The Globe that the policy of Premier King of legislating for the United States is not all it is cracked up to be.

The King government is working for the farmers and fruit growers of the United States instead of the farmers and fruit growers of Canada, and this fact is slowing seeping into the brain of the man who controls The Globe.

Who Will Form Government?

It looks as if there would be a Dominion election this fall and if such is the case, strange complications may follow if the Progressives hold their own and the Conservatives make gains which they are almost certain to do; none of the parties will have sufficient following in the house to form and carry on a government.

Both Nova Scotia and New Brunswick have gone solid Conservative recently, and there was no federal question up in either province. Still it goes without saying that the two past elections will have an influence on the coming election, in favor of the Conservatives.

The chances are therefore that the Conservatives will be much stronger in the house after the next election than they are at present.

This means that if the Liberals gain their gains will have to come off the Progressives and if the Progressives gain their gains will have to come off the Liberals.

Many Religions in Hamilton!

In looking over the Hamilton Spectator of Saturday, August 22, I was interested to note the large number of different denominations of religion bodies which were advertising their Sunday services.

One would scarcely think that there would be so many different religious sects or denominations in a city the size of Hamilton unless the idea was conveyed in a forcible way such as is provided by the advertisements.

The total number of different sects advertising on last Saturday was twenty-one, and the total number of churches or services advertised was sixty-nine. There was no advertisement for the Salvation Army or the Roman Catholics, and the Jewish services are held on Saturday, so that those sixty-nine services do not represent nearly all the religious life of Hamilton.

The different denominations represented in

the paper were as follows: Episcopal, fourteen; Presbyterian twelve; the United Church eight; the Baptist Church eight; Gospel Tabernacles, Halls, Assemblies, etc. nine; Evangelical Lutheran two; two Spiritual Brotherhood, two Free Methodist, one Disciples of Christ, one Christian Science, one Christadelphian, one Latter Day Saints, one Evangelical Church, one International Bible Society, (Russellites), one Christian Spiritualism, one Psychic Church of Truth and Light, one Spiritual Progressive, one church of Spiritual Truth, one Theosophical Society, one First Spiritual Society.

The great number of sects represented on this newspaper page puts one in mind of the old adage:

Many men of many minds,
Many birds of many kinds,
Many fishes in the sea,
Many men who don't agree.

No doubt all of the people belonging to these different sects think that their particular sect is the right one, and if they are earnest and conscientious in their belief and life, they are all right.

It is not so much a matter of "What church a man belongs to" as "How he lives and acts and treats his fellow man outside the church."

Notes and Comments On Current Events

(By PETER PETERKIN)

It is somewhat encouraging to find that the present "Deluge of Law" from which the people of the United States—and Canada—are suffering at present is not without recognition in a very influential quarter in the former country. Although "Law" is generally recognized as being the basis of both ancient and modern civilization; and although the finger of scorn has been frequently pointed at those countries where Law and Order are mere names, meaning nothing; it is a question whether a similar chaotic result cannot equally be obtained by too much Law.

Much criticism is being offered of our present Dominion and Provincial government legislative mills, but it cannot for a moment be said that it is because of a shortage in the number of new bills being ground out. Indeed it is practically an almost impossible matter for the courts—let alone the lawyers—to keep track of the constant torrent of measures and amendments. Eminent students of political economy are expressing the opinion that we are having an overdose of law from which there will be a pronounced reaction.

For example, a writer in the American Exchange National Bank's bulletin says: "Aside from the political questions involved, the limitations upon the purely physical side of government point directly toward the necessity of a return of self government to the people. Too many laws, too many regulations, have already forced the people to devote minutes of their time to the delay that are invariably a part of the routine of the administration of justice."

"Accordingly arbitration has lifted a great burden from the shoulders of the judiciary, and is building up a new system of common law which bears witness to the transiency with which the people cling to self made institutions." Some people refer to the present tendency to legislate on the smallest excuse as the "Rain of Law." And of both rain and law it is possible to get entirely too much.

Quite recently I see a band of prohibition apostles came over to Toronto from Michigan armed to the teeth with statistics showing what immense things the Volstead Act has done for the United States. Do these people think that we Canadians are such fools as to swallow all that stuff? Richard Washburn Child has shown us how they are manufactured. Lacking figures, the average American citizen takes them from his mayor, his board of commissioners, and his police chief. These persons are usually loath to expose the increase in crime, drunkenness, etc.

For example, Mr. Child asked one chief of police: "Is this city drier than it was five years ago?" "Oh certainly," he said. "I met the bootlegger and we have beaten him." "Then how do you account for the fact that your disorderly conduct arrests have nearly doubled in five years and are going higher?" "That's not drunkenness—er—that's disorderly conduct—that's different," was the official's reply. "Look here, Chief," Mr. Child replied, "You and I know that in this city you bury the figures on drunkenness in the figures on disorderly conduct. Furthermore, you and I know that the figures have been reduced by omitting to copy some cases off the blotters." The chief looked at Mr. Child searchingly and then said: "Well, all right. Can I play the truth with you?"

According to the old sort of thing is the common practice with regard to crime and drunkenness statistics, so that in most cases they are not worth the paper they are written on. As one leading detective said to him: "It is as silly to judge the amount of crime—or drunkenness—by arrests, as it would be to judge that there are no rats in a house because no traps were set." Mr. Child, indeed, expressly says: "The statements of those who would like to prove that prohibition has emptied our penal institutions, whether we wish to believe it or not, will not stand examination."

The Census Bureau, in its report on the number of prisoners in the Federal, State, County, City and other institutions of correction showed a marked increase between 1917 and 1922.

"Indeed there are no conclusive statistics to show that apart from other crimes and misdemeanors, drunkenness itself is not supplying these institutions with the old quota." In New York City, for instance, after a gradual reduction in arrests for drunkenness to a low figure of 7,028 in 1919, in 1920 there were 7,001 arrests for intoxication, in 1921, 8,169; in 1922, 11,402; and in 1923 and 1924, nearly 14,000 a year. In Chicago total arrests under this heading were, in 1919, 38,631; in 1920, 67,694; in 1921, 76,449; in 1922, 90,852. When Mr. Child showed these figures to the prosecuting officer of another great American city, he laughed.

But then went on to say "The increase likely is due to a new policy of law enforcement—the one of being more concerned with preventing the gunman from holding up a drunk than preventing him from holding up a citizen. The police, like all of us, have only 24 hours a day. And between traffic war, caused by the automobile and the new reforms, there is bound to be less time to spend on suppression of real crimes. Unless we change that policy we are in for 10 or 20 years when the United States will be a criminal's paradise."

Ar Edinburgh cabman was driving an American around the sights of that city. In the High Street he stopped and with a wave of his whip announced "That's John Knox's house." "John Knox?" exclaimed the American, "who was he?" "This was too much for the cabby. "Good heavens, man," he exclaimed, "Did you never read your Bible?"

THE MOTOR HOBO

(St. Catharines Standard)

A man in Toronto yesterday was given some few hours detention and then allowed to go on a charge of breach of the Motor Vehicles Act. He was an American, had been driving a car for seven years, but because he had no money, there was no one to sign him, also he had a wife and children waiting for him on the other side. By the time court adjourned, he had served his sentence. This brings to mind a new pest which has arisen. It is the motor hobo. The London Advertiser says the Y.M.C.A. in that city has them daily, also the Salvation Army.

The motor hobo is simply a product of the times. The world has always had its vagabonds. Up to the dawn of the mechanical age the tramp tramped today, with down-at-heel motor cars selling at \$100, and scrap heap models selling for less, he may procure one and move along as long as fuel and repairs are forthcoming.

Some of these vagrants, though not too proud to beg are filled with a pride that will not permit them to ride in cars that have lost all traces of their youth. They prefer a good car. They dress well and their air of prosperity, coupled with a smooth story of a sudden loss of running expenses, is the means they use to loosen the purse strings of the unwary.

Last year the amount of money necessary to keep these people on the move in the United States amounted to almost unheard of sums. So serious was the situation in the towns on popular motor trails that many meetings were called to organize to cope with the situation. When the first panhandlers loathed merchants, citizens and relief officers for food and money it was given them. Although these people were deserving of nothing, the old makeshift idea of getting them out of the municipality at minimum cost was put to work.

It soon became clear that such a system was valueless. The town was passing on potential victims to the next city, while the charitable organizations in that place were paying the expenses of the hoboes on to another generous district. In brief, the motor hobo was getting just what he wanted, that is, transportation and food without effort or cost.

Citizens are in the habit of going down deeply in their pockets to find shelter for the aged and food for destitute families. They do not ask many questions as a rule. They simply leave it to the discretion of the charities as to whether the truly needy will get the money. It is not fair to generous givers that they should be imposed upon to the extent of supporting automobile owners who without the faintest blush of shame park their sedans outside the office of local charities and have so little pride that they coolly ask for food that should go to feed the city's needy.

BUY CANADIAN GOODS

(La Tribune, Sherbrooke, Que.)

In order to proceed successfully, the sale of Canadian goods must necessarily be supported by efficient publicity on a vast scale. In fact, it is by publicity that our fellow citizens must be induced to buy more freely in their own home towns, in their own provinces and country for their everyday needs. Thus shall we reduce progressively the figure of our imports and increase that of our exports.

TRANSIENT TRADERS

(Smithville Review)

In recent weeks we have noted the presence of a large yellow wagon with signs painted on the sides "Dry Goods, Boots and Shoes, Groceries Etc." It is a regular visitor to Smithville and district and some people must patronize this wagon or it would not make repeated visits as it does. It is the people's own business where and with whom they trade, but it is right to patronize this, that or the other transient trader who enters our town, pays no tax, or license to do business in the town and the local merchant or business man is compelled to pay a tax on everything taxable. He pays a business tax, a tax on his place of business, his home, his schools, roads, electric lights, and all other municipal improvements. Why turn the town man down, and buy from the transient trader? He takes your good money out of the town, and spends it in his own home town, and it is many moons ere this dollar comes back to greet you. Think it over, citizens, patronize your own home town merchants and your fellow neighbors. They pay the taxes that help you most, not Boston's or Birmingham's or John Smith's of Pontwick, or any other place, but the merchant right in Smithville who lives next door to you, the man who keeps up your churches, schools, etc., and has an interest in the town in which you live. Again we say, think it over. Patronize the home town merchant.

WORMS

(Welland Tribune-Telegraph)

It was sure one queer looking animal that Joe Di Leo, a young lad who lives at 422 South Main street, had into the office of this paper the other afternoon.

The boy had the beast securely roped which allowed the excitement of the furniture of the office staff as he brought it up to the counter, and asked for the Snake Editor.

In the absence of that journal, they were conducted to the sanctum of George Wells, where the boy put the animal through a little exhibition of somersaults, back flips and other acrobatic following which George, with air usual inquiring mind, asked particularly regarding the name, age and sex of the performer.

This claim the boy was unable to supply; in fact, he is his turn asked George what the animal was; and George, who had been giving it the once-over, replied that it was a snake, a large snake, that it was one of those invertebrate animals whose relationships are not understood and which usually constituted a part of the phylum Vermes.

said George: "You might call it a platyhelminth, or a nematode, or maybe a trochophore—I don't give a damn which; or it would likely answer to the name of Annelida."

Brother Wells got that off his chest without turning a hair; and after the dog and dying among his listeners

ROADSIDE MARKETS

With the widespread use of the motor car as a means of long distance transportation a new business of considerable importance has arisen. It is that of the roadside market. Along any highway where the traffic is of a fair volume there are innumerable roadside stands which cater to the needs of the motorist. These are—then such a short distance apart that it seems to the motorist as he drives along that he is traveling a thoroughfare of little shops. Nearly every farmer on the highway has taken advantage of the location of his property to display garden produce by the roadside to attract the attention of the stream of tourists continually passing by. If he is particularly enterprising he establishes a filling station and a refreshment booth. In many places there are roadside antique shops which find customers among the tourists. The motor has been responsible for the vast transformation which has taken place in the country road. The highway is becoming more like a business thoroughfare every season. It is possible that in another few years the little roadside booths will give place to more substantial structures, as the tourist business grows. For the tourist traffic may be said to be one of the country's greatest assets.—Exchange.

THE CLEAN TOWN

Cleanliness, it has been said, is next to Godliness. A dirty individual is neither clean spiritually nor mentally. Dirt makes for ruin physically, mentally and morally. This is as true of a town as of an individual. The dirty town, the town full of rubbish, of untidy houses, of muddy streets, or unsanitary conditions, is non-progressive materially, morally and educationally. Neither moral nor material advancement flourish in dirty, unkempt dwellings, or in unkempt towns.

If any town or city is ambitious for advancement, or if even a few of its men and women are ready to devote their time and energy to the betterment of the community, the surest way to achieve success is to clean up—make back yards and front yards clean, make streets clean and keep them clean, encourage the people to beautify their homes and their yards, stimulate the love for and a pride in their homes and in their towns, repair the tumble-down yard fences, paint up, make things as clean outside as they should be inside, and then that community will look up mentally, morally and materially.

No community which does not clean up and paint up, which does not do its best to have clean streets and clean yards, has any right to look up, and face the world.

It might be said a dirty town makes a dirty people; a dirty people makes moral and material dirt and decay. It is the duty of all men and women to make their homes and their home towns as clean and attractive and beautiful as possible. He who falls short in this respect falls short of his duty to God and man, it matters not what else he may do.—Exchange.

Mr. Bryan says that if the theory of evolution is to stand then Christianity must fall. That is to say he believes that upon his own efforts is a little Tennessee court house depends the whole future of the Christian religion.—Toronto Mail and Empire.

BUSINESS DIRECTORY

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Office—Farrell Block, Main St.

Office hours—9 to 12, 1.30 to 5.30.

Gas administered for extraction

Phone 92. Grimsby

DR. D. CLARK

Dentist

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Phone 127. Grimsby, Ontario

DR. J. M. CAMPBELL

Dentist

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Phone 7

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(Globe Optical)

Optician

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Established 1901

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ii

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Local Items Of Interest

Mr. and Mrs. J. Albert Marsh, and Mr. and Mrs. O. M. Pettit, were in Toronto, on Friday, August 21, attending the funeral of the late Jack Jose, brother of Mrs. Marsh, who died suddenly, while on his vacation, at Cobourg, Ontario.

Lincoln Loyalist Chapter, I.O.D.E., Saturday being the closing day of the Tea Room, the ladies have decided to serve tea at four o'clock in the afternoon at 35c a head, for members and their friends. It is hoped that all will come.

The County W. E. T. U. picnic will be held in Ontario street Park, St. Catharines, on Aug. 27, at 11 o'clock standard time. The president wishes every member to be present. The Grimsby ladies are leaving on the also o'clock bus.

The marriage of Floyd Emory McNinch, son of George and Mrs. McNinch, 17 Oak street, Grimsby, and Miss Laura Cron Sheppard, daughter of F. W. and Mrs. Sheppard, of Kitchener, takes place on Thursday, Aug. 27, 1925.

Kitchener Troup No. 1 Boy Scouts cycled from Kitchener to Dundas last Wednesday, and then on to Grimsby, where they are spending ten days in A. W. Metcalfe's grove on The Point.

A. R. Hayhoe is in Windsor this week attending as delegate from Court Prince Edward, Grimsby, at the twenty-fourth Subsidiary High Court of the Ancient Order of Foresters.

Ruby Liddle has returned home from Toronto General Hospital where she underwent an operation on her leg. She is doing very nicely, although will have her leg in a cast for two months, being able to get around on crutches.

The sale is advertised to take place tomorrow by auction of the 200-acre farm of the late William Young, two miles west of Abingdon. William Dalrymple the administrator is winding up the estate.

Mrs. H. E. Mounstephen and son John, of Eagle Rock, Cal., who have been visiting her mother and brother, Mrs. John H. and Harry L. Walker, "Fairview" North Grimsby, left for their home on Sunday.

Harvey Shafer has sold his house on the east side of Notre Boulevard.

Jerry Carson is spending his holidays with his parents at Parry Sound.

Miss Ida Bristol is visiting in Kitchener with her aunt, Mrs. J. G. Gray.

Mrs. McCartney has moved from the Hotel Grimsby to 29 Mountain street.

Mr. and Mrs. Wm. Neal and son, of Woodstock, are visiting relatives in town.

Mr. and Mrs. George Neal and daughter, of Battle Creek, Mich., are visiting relatives in town.

Misses Daisy Neal and Daisy Sawyer, of Woodstock, spent the past week with Mr. and Mrs. A. Ockenden.

Henry and Miss Dorothy Hillier are holding a party for a week in the Hamilton district.

James Shingler, of Joliet, Ill., is visiting relatives on The Thirty mountains.

Mr. and Mrs. Wm. C. Cley and daughter, of Grand Rapids, Mich., have been spending the past week with Mr. and Mrs. Wm. Hook.

Mr. and Mrs. Wm. Hunter, of Hamilton, have been visiting for the past two weeks with their daughter, Mrs. R. B. Bristol.

Mrs. Tucker and Miss Moxley, of Clinton, Missouri, have been spending a few days with their brother Alderman Bob Moxley.

Miss Winnie Lee, daughter of J. K. and Mrs. Lee, Vancouver, B. C., is the guest of W. C. and Mrs. Dwyer, at Windsor.

A. E. Bishill and his daughter Marion, of East Orange, N. Y., visited his brother, G. W. Bishill, of Ontario street, over Sunday.

Mr. and Mrs. Stewart McMillan, of Detroit, Mich., were weekend visitors with Mr. and Mrs. B. W. Hannan, 7 Elm street.

Special Bus will be run in Toronto Exhibition by the Hamilton Bus Lines same as last year. Phone 204, George Seymour, Beamsville, for reservations.

Ed. Golder and Ray Bell, of New Philadelphia, Ohio, and Mr. and Mrs. Frank Thomas, of Cleveland, were weekend visitors at the home of Mrs. Beale Moore, at 16 Mountain street.

The ladies of the Presbyterian congregation of Grimsby will hold a Homestead Baking at the Grimsby Grimsby Beach, on Saturday August 29th, commencing at 11 o'clock.

Homestead Baking is to be held at 2 o'clock Saturday afternoon, Aug. 29, at Theatricals, above, by Central Circle, of Central United Church Ladies Aid, Grimsby.

M. Messecar, publisher of The Advance, at Barford, Ont., was a visitor in Grimsby, on Sunday. Mr. Messecar was with The Independent previous to the Great War.

MUSIC

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OPTOMETRY

It's value to the public.

By **VERNON TUCK, R.O.**
Grimsby, Ontario

A near-sighted person's distant vision is reduced, while his near vision is often better than normal. A person who is near-sighted to a small degree may not be aware of the defect.

The result of correcting near-sight is to extend the distinct field of vision. The extent to which this can be done depends upon the degree to which the patient is near-sighted.

No class of patients derive more satisfaction from their glasses than near-sighted ones. They are in many cases with the correction enabled to enjoy the beauties of nature for the first time, and their pleasure in life is in every case greatly increased.

Reminiscence
(To be continued next week.)

XXX In The XXX Churches

BAPTIST

Rev. T. E. Richards, R. A., Minister
Sunday Aug. 30th.
11 a.m.—Unified service. Bible school and church worshipping together.
7 p.m.—Evening service. The Minister in charge.
This Church wants to be a friend of man. Five hundred welcomes await you here.

SUMMER VACATION CHURCH SERVICES

Summer vacation services in the United Churches are announced as follows:
Bible Church—Minister Aug. 29, Central United Rev. S. S. Milliken.
Sept. 5, St. John's United Rev. S. S. Milliken.
Services at 11 a.m. and 7 p.m.

TRY READING

Thursday, August 27th—Mark I: 14-20
Friday, August 28th—Luke XV: 11-21
Saturday, August 29th—Romans X: 1-10
Sunday, August 30th—Psalm XL: 1-6
Monday, August 31st—Philippians I: 1-11
Tuesday, Sept. 1—Philippians I: 12-31
Wednesday, Sept. 2—Philippians I: 22-30.

Obituary

DECEASED

TERRYBERRY—At her residence 24 Mountain Street, on Tuesday, August 25th, Catherine Electa Glover, beloved wife of Albert Terryberry, in her 81st year. The funeral will take place from her residence at 2:30, on Thursday, August 27, 1925, to Queens Lawn Cemetery.

IN MEMORIAM

Cloughley—In loving memory of our dear Mother, Mary Grant, wife of John Cloughley, who passed away in Grimsby, Ontario, on August 23, 1924. Lovingly remembered by her son, David, and Family.

IN MEMORIAM

In loving memory of Arthur C. Parrell, who departed this life August 25, 1924. Sadly missed by Wife and Family.

LIST OF DAYS FOR BIG FAIR

The complete list of days for the Canadian National Exhibition this year, as issued officially yesterday is as follows:
Saturday, Aug. 29—Warrior's Day.
Monday, Aug. 31—Automotive Industries' Day.
Tuesday, Sept. 1—Young Canada's Day.
Wednesday, Sept. 2—Merchants' and Service Clubs' Day.
Thursday, Sept. 3—Men's and Women's Day.
Friday, Sept. 4—Press Day.
Saturday, Sept. 5—Manufacturers' and Florist Festival Day.
Monday, Sept. 7—Labor Day.
Tuesday, Sept. 8—International Day.
Wednesday, Sept. 9—Farmers' and Hydro Day.
Thursday, Sept. 10—Transportation Day.
Friday, Sept. 11—Barley Day.
Saturday, Sept. 12—Community and Sports' Day.

MOORE'S THEATRE ATTRACTIONS

Wed. Aug. 26th
Colleen Moore
in
"The Desert Flower"
and
A Comedy
Sat. Aug. 29th
"The Mark of Zorro"
with
Douglas Fairbanks
Pathe News and Acceps Pathe
Mon. Aug. 31st
"Argentine Love"
with
Bobbe Daniels
and
A Comedy
Wed. Sept. 2nd
"Fine Clothes"
and
A Comedy
Beginning Monday, Sept. 7th, Admission will be—Adults 25c plus 10c tax 25c—Children 14c plus 10c tax 15c.

BLACK CURRANTS

The best Black Currant is the Black Champion. The best time to plant is the 11th. My stock of two-year-old bushes is very fine. Your order solicited.

PEACH TREES

If you require Peach Trees for spring planting true name and budded from selected trees it will be to your interest to consult me before purchasing. Have all the best kinds including some of the Experimental Farm's new varieties. Don't delay in placing your order.

JAMES TAYLOR

Phone 186 : : Beamsville

ROLAND-KARR

A quiet wedding took place at the United Presbyterian manse on Saturday afternoon, August 23, when Elizabeth Marie, youngest daughter of Mrs. Minnie Karr, of Beamsville, became the bride of R. Y. Roland, of New Toronto, formerly of Beamsville.

The bride wore a becoming gown of plum crepe silk and tulle felt hat, with corsage bouquet of sweetheart roses and baby's breath. Mrs. Roberts, of Hanson, sister of the bride, was matron of honor, and Mr. Roberts acted as groomsmen.

The groom's gift to the matron of honor was a pair of bar pin, and to the best man gold cuff links. After a delightful buffet luncheon at the home of the bride's mother, the happy couple left for their home in New Toronto.

VINEMOUNT

Mrs. Giddon and family are spending a week at Goderich.

The Hay crop was practically a failure in this section, but the crop of Alsike Clover seed is turning out well. Jas. Watt threshed over 100 bushels. buyers are said to be offering \$5.00 per bushel.

The grape crop on the mountain this year will be light. The wine men have been around but as far as contracts have been signed. The crop being light the sample will be good.

SPECIAL and Final Notice

The first instalment of Taxes, Town of Grimsby, must be paid on or before August 31, 1925; after which date a penalty of Five per cent (5 p.c.) will be added, without further notice.

F. W. ANDREWS

Tax Collector, Town of Grimsby
August 18, 1925.

'Keeper of the Bees'

by Gene Stratton Porter
A splendid new novel just published, by the author of "The Harvest," "Freckles," "Girl of the Limberlost," etc.
Of course you will want to read it.

May we send you a copy?

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Give the family the benefit of its aid to digestion. Clean, fresh, and healthy. Wrigley's Doublemint Gum. "Cost little—helps much." **WRIGLEY'S**

and most of the crop in this section will be marketed in baskets.

The Dominion Construction Company is tailoring the T. H. & R. with stone at present and expect to finish before long. There are only two or three railroads ballasted with stone, and it is claimed that after it is thoroughly settled the expense of upkeep is very little; the rails have also been taken up, a piece sawn off the end and replaced as in.

The factories are paying 1 1/2 cents a pound for plums and 3 1/2 cents for pears. Many of the growers have sold at that price.

Harry Tweedle and W. C. Lucas left on the Harvesters excursion to the West last week.

Ronald Bertram, of Stone Creek, has been visiting relatives here.

A few years ago if a person got up early enough in the morning it was an easy matter to gather a few baskets of mushrooms, but also for mushroom lovers' those days are over. The fields that used to produce them have been ploughed up, then the crop is almost as good the next year after ploughing and then the mushrooms gradually disappear.

The Apple crop in this section is good this year, and very clean compared with last year. Growers have found out that wet weather at blossom time is almost sure to develop scale. There was practically none noticeable until the recent wet weather.

Here and There

According to the official records one hundred and thirty whales have been caught by the Victoria, B.C. whaling fleet so far this season. The sperm whale is the most plentiful this year.

It has been estimated that over one hundred and fifty thousand people attended the Calgary Stampede this year. A historical pageant more than five miles long was the opening feature of the jubilee.

With an estimated attendance of five thousand each, twenty conventions have been booked to take place in Montreal for August, September and October, according to figures from the Tourist and Convention Bureau of that city.

It is expected that when Hon. Honore Mercier, Minister of Lands and Forests, returns to Canada, a thorough organization of the aviation branch of the Quebec Lands and Forests Department will take place. It is reported that the Province is to purchase several more hydroplanes, to be used for forestry research work, as well as for combating forest fires and other work.

Church dignitaries, statesmen and thousands of laymen congregated in ancient Quebec to be present at the wonderfully impressive ceremonies attendant upon the burial of the late Cardinal Beign. The Basilica, which has only recently been reconstructed and opened to the public, presented a scene of colorful beauty and majestic dignity while the profoundly sorrowful services were being recited.

At this year's Cross-country Ride and Fox-hunt of the Trail Riders of the Canadian Rockies it is expected that approximately one hundred riders will cover a new trail which extends from Marble Canyon on the Banff-Windermere Road over the Wolverine Plateau and past Lake O'Hara to Hector, while between 250 and 300 are expected at the Fox-hunt near the Wapta Suspension Camp. While out west Field Marshal Earl Haig signed on as a member of the Trail Riders.

hundred school-teachers by board the "Empress of Scotland" to visit Canada and study educational methods here, His Majesty the King sent the following message to the International Education League: "His Majesty congratulates the League upon the happy conception of the undertaking which will give opportunities to study the educational system in Canada and to gain an insight into her history, development and general resources."

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CANADIAN WHEAT EARLY HISTORY

Extract from "The Transportation of Canadian Wheat to the Sea" (McGill University Economic Studies in the National Problems of Canada), by L. M. Fehr, M. A.

The cultivation of the soil in Canada dates back to the earliest known times. When Jacques Cartier sailed up the St. Lawrence in 1535 he found that the Indians were already growing corn in cultivated patches around Hochelaga.

Not for many years after Cartier's visit did white men actually settle in what is now Canada. In 1604 De Meux arrived from France and in the following year founded the first settlement of white men at Port Royal (Annapolis, N. S.). With the white men came the cultivation of wheat, a plant hitherto unknown on the North American continent. LeCarbot describes the feeling of intense excitement among the colonists when the first wheat, the growth of which meant so much to them, was planted.

"Wherein, after M. de Pontreue had ordered a second tillage to be made a fortnight later, and I the next, we sowed our French grain, both wheat and rye; and a week later he saw that his labour was not in vain, but gave him good hope by the production which the earth had already brought forth from the seeds which she had received."

From the Jesuit Relations we learn of the wheat harvests of the St. Lawrence valley during the 17th century. Father Chas. L'Alouet wrote (1616-1629): "The long duration of the snow might cause one to somewhat doubt whether wheat and rye would grow well in this country. But I have seen some as beautiful as that produced in your France and even that which we have planted here yields to it in nothing." Experiments showed that wheat sown in a spring succeeded better than that sown before the winter. In answer to an inquiry as to whether land was capable of producing enough for its inhabitants, L'Alouet mentions one Sieur Gifford who hoped to harvest enough wheat in 1626 to feed 20 persons.

Provision Ships From France

Yet mention is made of provision ships coming from France in 1642. As the nature of the soil and the climate were more widely understood these imports would seem to have been unnecessary. The Relations of 1652-53 records: "The French grain yield excellent crops, and in this respect we are do without aid from France, however numerous we may be here. The more settlers there shall be the greater plenty shall we enjoy."

During these early years agriculture suffered from attacks by the Indians. In their raids these savages attacked the settlers, destroyed their implements and cattle and burnt all the wheat and Indian corn that they could find. In 1667-68 the Relations records that, having made peace with the Iroquois, "Fear of the enemy no longer prevents our laborers from causing the forests to recede and from sowing their fields with all sorts of grain." The result of this more settled condition was that in 1692, 89,711 bushels of wheat were produced, followed in 1695 by a crop of 129,154 bushels and in 1698 by 169,973 bushels. The most flourishing period for New France began after the Treaty of Utrecht. Between 1713 and 1793 the population rose from 19,000 to 24,000 and agriculture progressed in proportion. In the ten years from 1730 to 1740 the area of land under cultivation rose from 71,000 to 145,000 acres. In 1719, 240,000 bushels of

wheat were grown, which increased to 728,000 bushels by 1794. All this wheat was spring wheat. Through the primitive methods used the yield ran from 8 to 12 bushels per acre or 9% to 14 bushels per acre. Experiments carried on with fall wheat by some of the better farmers had not been encouraging.

In the later years of the French regime wheat was exported to France, the export amounting in one year (1784) to as much as 30,000 bushels.

Ontario's Record
After the coming of the English and opening up of what is now Ontario by the United Empire Loyalists, the valleys of the Thames and the Richelieu (Quebec) were the most famous wheat fields. Lower Canada's maximum wheat crop was that of 1850, when 2,072,940 bushels were produced, a record which has never since been equalled.

Upper Canada began the export of wheat and of flour with its earliest settlement.

During the 'fifties, the Crimean War caused the price of wheat to rise so that its cultivation became more profitable to the Canadian farmer. The American Civil War in the 'sixties had the same result.

In what is now Manitoba, the earliest attempts at cultivation of the soil were made by the settlers who were brought out to the Red River by Lord Selkirk. The first band of colonists arrived in 1812, too late to plant a crop that season. Miles McDowell, who was in charge of the little colony, described their first attempts at agriculture in a letter to Lord Selkirk.

"Our crops, from bad culture, 17th July, 1812, and the seed being old, do not promise great returns, the winter wheat being late sown has totally failed; as also the summer wheat, pease and English barley; of all these there must be fresh seed sent us. The appearance of the potatoes promises good returns. The Indian corn has almost totally failed; from a great drought after planting, weeds, etc. The sowing was chiefly done with a hoe as well as planting, only one imperfect plough was got a-going late in the season, there being no man here capable of making a good one."

The settlers persevered, however, and by 1812, 235 bushels of wheat were sown. The first satisfactory crop, that of 1814, yielded 44 bushels of wheat per acre from the plow and 68 bushels after the hoe. By 1820 the colony was in a flourishing condition, but until 1878, when the first railway reached St. Boniface, it was forced to remain an isolated community. After the coming of the Canadian Pacific Railway the farmers were able to secure a market for their surplus grain and agriculture flourished.

Public Farming Scheme

In Saskatchewan and Alberta the first farming was done around the Hudson's Bay Company posts at Carlton Place, Alberta and Battleford, etc., where the factors grew vegetables, oats, wheat, etc., for their own use. Owing to lack of transportation facilities the market was purely local. Not until after the Canadian Pacific Railway was built were these provinces settled or wheat cultivated to any extent.

At Confederation, 65 per cent of Canada's wheat crop was grown in Ontario. With the opening of the West and the bringing under cultivation of the great wheat fields of the prairies, Ontario's yield has become of less relative importance, as shown in the following tables:

YIELD OF WHEAT

	Bushels 1910	Bushels 1920	Bushels 1921	Bushels 1922
Canada	162,077,547	55,572,568	42,221,372	32,250,260
British Columbia	306,576	359,419	173,653	50,648
Alberta	9,060,216	797,161	94,979	50,648
Saskatchewan	64,978,995	4,306,811	1,297,480	50,648
Manitoba	34,127,498	18,351,013	16,082,226	1,031,673
Ontario	19,833,626	28,418,907	27,314,342	27,406,091
Quebec	932,492	1,008,203	1,646,084	2,019,094
New Brunswick	264,175	381,699	309,899	121,956
Nova Scotia	233,330	248,476	163,806	59,251
Prince Edward Island	301,333	738,679	613,364	346,986

ACREAGE IN WHEAT

	Acres 1910	Acres 1920	Acres 1921	Acres 1922
Canada	4,665,154	4,204,542	2,701,212	1,815,150
British Columbia	9,492	15,957	18,150	5,071
Alberta	86,736	55,652	50,712	18,712
Saskatchewan	4,232,222	487,212	186,712	80,642
Manitoba	2,784,445	1,965,206	1,430,123	1,430,123
Ontario	1,250,384	1,107,033	1,039,876	1,039,876
Quebec	11,424	20,996	17,300	17,300
New Brunswick	12,196	16,334	16,334	16,334
Nova Scotia	28,741	42,310	42,310	42,310
Prince Edward Island				

The bulk of Canada's wheat is now grown in the three Prairie Provinces. Saskatchewan alone grew 52% per cent of the total crop of 1922.

	Bushels 1922	Percentage
Manitoba	60,051,000	15 p.c.
Saskatchewan	250,107,000	63% p.c.
Alberta	44,999,000	14 p.c.
British Columbia	1,035,000	
Ontario	19,891,000	
Quebec	2,246,000	
New Brunswick	264,000	
Nova Scotia	233,000	
Prince Edward Island	301,000	
Total for Canada	399,786,000	

Manitoba, Alberta and Saskatchewan together raised 90 per cent of the crop of 1922. The final estimate of the Dominion Bureau of Statistics placed Canada's 1925 wheat crop at 474,199,000 bushels, the highest yield ever recorded in Canada. The yield per acre was 21 bushels. The three Prairie Provinces produced 452,260,000 bushels of wheat, or 95% per cent of the total crop. Manitoba grew 12,891,000 bushels of wheat; Saskatchewan 252,632,000 bushels and Alberta 166,897,000 bushels.

SANITARY ASPECTS OF WATER SUPPLY

(Experimental Farm Note)

It is a well known fact that with the introduction of public water supplies in cities, and towns which had previously been dependent on domestic wells, the death rate from typhoid fever, the most serious of water-borne diseases, has decreased to a remarkable extent.

In our country districts, however, where the scattered population makes the establishment of a public water supply system impossible, the farmer is forced to depend upon his own domestic source, which in most cases, the shallow well. That such a well can be a source of positive danger from typhoid, dysentery, diarrhoea and other disorders has been amply proven but still many farmers do not realize fully the importance of a pure unpolluted water supply, or the danger to their families and their stock lurking in contaminated water.

The location of the farm well is frequently faulty and denotes a lack of knowledge of the danger to health from water when there is any chance of drainage of leaching from such sources of pollution as barnyards, cesspools, privies, manured fields, ditch drains, etc. Not only should the well be placed at a reasonable distance from such sources of filth, (say 50-75 yards) but also, if possible, on higher ground. The more porous the ground, the greater should be the distance from any contaminating source.

Even when the well is removed from any source of pollution, the ground water should be made to filter through at least 12 to 15 feet of soil before entering the well. Soil tends to remove germs and impurities from surface washings. The water, however, should be made to really filter through the soil by insuring that the sides of the well, for a depth of 12 to 15 feet are tight and impervious to water. The top water, if, should be so constructed that no contamination can possibly enter.

Water may be seriously polluted without showing this by its taste or appearance. A bright, sparkling water is by no means a guarantee of a pure supply. When, however, water from a well becomes cloudy or turbid after a heavy rain, there is evidently some defect, for this condition indicates that surface washings are entering without proper filtration.

The Division of Bacteriology and Chemistry at the Central Experimental Farm will analyze water samples submitted by farmers living within a reasonable distance. Application for instructions as to taking the sample should first be made.

A. G. LOCHHEAD,
Dominion Agricultural Bacteriologist.

CABBAGE BURSTING

The bursting of growing cabbage may be prevented very easily by selecting the heads which show signs of bursting and starting the roots by pulling, or cutting off some of the roots with a hoe. The pulling process is preferable. Putting both hands under the head, pull until many of the roots are loosened and the plant is pushed over to one side. This treatment effectively stops the bursting, and not only that, but the cabbage continues to grow lustily, and one has the gratification of seeing the heads thus treated grow to greater size and weight, and all due to this starting the roots, which checked the growth enough to prevent bursting, but did not hinder further development.

A Little Talk On Thrift

By S. W. STRAUSS.

President American Society for Thrift
It should not be overlooked that as our country develops and as the people become educated to higher standards of living, changes also are taking place in standards of thrift. For example, the bathtub was regarded as a piece of extravagance a few years ago. Today the most humble apartment or home in America is equipped with this convenience. Our ancestors had few personal and household conveniences, while today the conveniences that invention has provided for our pleasure and efficiency exist everywhere.

The point, that in many respects it is easier to be thrifty now than it was in the "good old days," is the average person in America, because of our national wealth and progress even though practicing the most rigid economy, is surrounded by comforts that our grand parents never dreamed of.

In their time the required great personal discomforts. Today the modern thrifty seldom goes far into the realm of personal discomforts. Perhaps the reason for the remarkable growth of modern thrift is the changing standards. Simultaneously, the fact that if present day thrift required of hardship there is less excuse for anyone lacking in thrifty habits.

To be thrifty in more cases is to

involve such a small sacrifice of personal comfort and convenience—the wonders of this great age are so accessible to all—that valid reasons for lack of thrift are indeed hard to find.

TOWNSHIP COUNCIL MEETINGS

GAINSBORO

The Council met pursuant to adjournment. Members all present. The clerk called the council to order and the minutes of the last meeting were read and confirmed.

Communications were read from the Department of Highways and the Hamilton Bridge Co., re Comfort bridge; from Hon. G. S. Henry, Minister of Highways and Hon. John S. Martin, Minister of Agriculture, re cutting weeds on the highways.

R. L. Snyder interviewed the council on collecting taxes.

Moved by Botterill, seconded by F. Mingle that R. L. Snyder be appointed tax collector year 1925, at a salary of \$165.00, he to have the privilege of mailing all tax notices hand-d of delivering them.

By-law No. 456 was passed confirming the above appointment.

By-law No. 451 was passed fixing the several rates of taxation as follows:

\$24,335.59 for County purposes at 24 3-10 mills on the dollar; \$10,000.00 for township purposes; at 7 1/2 mills on the dollar; \$9,543. for General school rate at 6 5-10 mills on the dollar.
By-law No. 452 was passed fixing the several rates as follows:
R. S. 1, \$100. 1-10 mills; R. S. 2, \$100. 1-10 mills; R. S. 3, \$200. 2 1-10 mills; R. S. 4, \$200. 1 4-10 mills; R. S. 5, \$100. 1 mill; R. S. 6, \$200. 2 3-10 mills; R. S. 7, \$200. 1 4-10 mills; R. S. 8, \$200. 1 7-10 mills; R. S. 9, \$10. R. S. 10, \$10. R. S. 11, \$300. 1 9-10 mills; Union No 3 all; Union No 5, \$24.97, 1 2-10 mills; Union No. 7, \$192.25 2 5-10 mills.

By-law No. 453 was passed authorizing the tax collector to mail the tax notices instead of delivering them.

A number of accounts for road and bridge work were disposed of.

Moved by Baldwin, seconded by Mingle, that this council do now adjourn to meet Tuesday, September 1st, at one o'clock p.m.

SLAT'S DIARY

By ROSS FARQUHAR

Friday—It aint often that I enjoy a licken when a nother fellow gets a but at that it is a lot more fun then when you get I yure own self. Today Jabe got a lammung becuz when his ins sent him down town to get her Lash.

Takes he was gone for a long while and then when he did cum back he told her that all the meat shops was all closed up an I heard afterwards that what she wanted was a book sum kind that a man by the name of Lamb rote long time ago for her Literary society meeting.

Saturday—Ma was mad fit to kill sum I today. We had sum sum painting on the house and then they was a fellah cum along and tawls to them a couple of 2nds and they quit on the job. Pa tole us later on at the fellah witch caused all the trouble was a walking Delficate of the painters union or so I thing.

Sunday—A agent was here this afternoon trying to sell pa a new machine but he did'nt get very far with pa, becuz pa entered into the conversation and he went on away. Ant Ma was what was his strongest point. Ma sed as far as she cud see the strongest point was his Breth.

Monday—Went to a swell party tonite and we got to dancing. I dont never care to dance with the new girl from New Hampshire no more. She held me a far away at I usually got lare some while I was a dancing with her I time.

Tuesday—Pe informed ma at we was a going to have Co. here for dinner tomorrow. He is a bro. in the same lodger with na blongs to and pa tole us he would be very good Co. becuz he is so handy with the Irons. Even then ma sed she dussent no weather he is a Crap Shooter.

Wednesday—Blisteres ma and pa have gave up their vacation trip all to gather this yr. on acct. of a quarl they had about where they was going. His ma wanted to go to Detroit while his pa was Bound to go to Michigan nothing.

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HOME DRYING OF FRUITS AND VEGETABLES

The following is taken from a bulletin entitled "Fruit and Vegetables—Canning, Drying, Storing," issued by the Fruit Branch, Dominion Department of Agriculture, Ottawa, and which can be had free. This, though it contains four columns, is only a minor part of what this valuable book contains; especially valuable in this district.

The object in evaporation or dehydration is to remove all moisture from the material, so that organisms are not able to grow and multiply. Drying should not be regarded as taking the place of canning but rather as an important adjunct. It should be done when canning is not practicable, as in the case of small quantities of fruit or vegetables.

THE ADVANTAGES OF DRYING

1. The finished product has a weight only one-fourth that of the fresh material.
2. The dried material may be stored almost indefinitely without danger of deterioration.
3. Dried products may be shipped very easily.
4. They have the special advantage of requiring very little storage room.

PREPARATION OF MATERIAL

In preparing material for drying, vegetables should first be blanched for canning, and cut in slices one-quarter of an inch thick. When cut too thin they are difficult to handle, when too thick they do not dry quickly. It is just as important to use young and tender vegetables for drying as it is for canning. First-class material must be used in order to get first-class results.

THREE METHODS OF DRYING

1. Sun drying.
2. Drying by artificial heat.
3. Drying by air-blast. (Using an electric fan.)

Sun drying.—Sun drying is the least expensive method, and, when climatic conditions permit, is the most successful. Sun drying requires bright, hot days and a breeze. Once or twice a day the product should be turned and the dry pieces removed.

The product may be spread on sheets of plain paper, pieces of muslin, or a wire screen may be used. Cheesecloth should be tacked to a frame and used as a covering, so that dust and insects may be excluded without interfering with the circulation. The cheesecloth should not rest directly on the food. Care must be taken to remove the trays indoors before sunset and during rain storms.

Drying by Artificial Heat.—Products may be dried in the oven, on the top of the stove, in trays suspended over the top of the range, or in a commercial or home-made drier. In this way the heat of the stove or oven is utilized. In using artificial heat the drying should be started at a comparatively low temperature and gradually increased; for this reason it is necessary to use a thermometer. The temperature at which most vegetables should begin is from 110 to 120 degrees Fahrenheit. The temperature may be gradually increased to 145 or 150 degrees Fahrenheit. When the temperature is too high at first, the surface of the vegetable becomes hard, while the inside is still juicy.

Drying by Air-blast.—This method is perhaps the quickest and cheapest. It consists of allowing a current of air to pass over the product, using an electric fan, either with or without artificial heat.

The disadvantage of this method is that it is very difficult to regulate the drying process and the material is apt to dry too quickly, a hard rind forming on the outside and thus preventing the moisture in the centre from escaping.

The Conditions of Products when Sufficiently Dried.—The product should be leathery and pliable; not so dry that it will snap when broken. When the pieces are cut or broken open the cut ends should not show any moisture when pressed between the fingers. If the products become hard when dried they will not resume their original shape when soaked.

After the products are sufficiently dried it is important that they be "conditioned." This means that they must be placed in containers, preferably boxes, and poured from one box to another at least once a day for three or four days to mix thoroughly. If any part of the product is found not to be sufficiently dried it can be returned to the drier for a short time.

Proper Storage for Dried Products.—Proper storage is absolutely essential. With the present high price of glass jars it is recommended that other containers be used for the storage of dried products. Cans, such as baking powder cans, coffee cans, etc., with tight fitting covers, also strong paper bags and paraffine lined paper boxes may be used successfully.

If a paper bag is used the top should be twisted, doubled over and tied with a string. If the bag is coated with melted paraffin wax the moisture will be kept out.

It is a good plan to use small containers so that it may not be necessary to leave the contents exposed after opening and before using.

The products should be stored in a cool, dry place, well ventilated and protected from rats, mice and insects.

Preparation of Dried Products for the Table.—The water which has evaporated must be restored. This is done by soaking for a long time, using three to four cups of water to one cup of dried material. Care must be taken that too much water is not used, as the object is to restore the amount which has evaporated. After soaking for several hours, and in some cases overnight, the dried products should be cooked in a covered steamer at a low temperature for a long time. They should be cooked in the water in which they were soaked. In serving dried products great care must be taken that they are well seasoned.

DIRECTIONS FOR DRYING

BEANS.—Beans must be in perfect condition. Wash carefully and string. Blanch from 5 to 10 minutes, adding ½ teaspoon soda to each gallon of boiling water; cold dip and remove surface moisture. Spread thinly on trays to dry. Dry slowly, increasing the temperature from 120 degrees Fahrenheit to 145 degrees Fahrenheit.

CELERY.—Wash carefully and cut in inch pieces, blanch 3 minutes, and cold dip. Remove surface moisture with cheesecloth or towel. Dry slowly, starting at temperature of 110 degrees Fahrenheit and increasing to 140 degrees Fahrenheit.

Celery tips may be dried in the oven and used for soups, seasoning, etc.

CORN.—Blanch cob for from 5 to 10 minutes to set the milk, adding one teaspoon of salt to each gallon of water. Cold dip and remove surface moisture. With a sharp knife cut off kernels, taking care not to include the chaff. Starting at a temperature of 110 degrees Fahrenheit and raising gradually to 145 degrees Fahrenheit the corn should dry in 4 to 5 hours.

If the corn is to be dried in the sun, it should first be dried in the oven at 110 degrees Fahrenheit for from 15 to 20 minutes, and again, after the app drying is completed, at a temperature of 145 degrees Fahrenheit for 5 minutes.

PEAS.—Shell, blanch for from 3 to 5 minutes, cold dip and remove surface moisture. Starting at a temperature of 110 degrees Fahrenheit and increasing slowly to 145 degrees Fahrenheit it takes from 3 to 4 hours for peas to dry.

ONIONS.—Peel and slice onions into ¼-inch slices. Blanching is not necessary. Dry for from 2½ to 3 hours at a temperature of from 120 degrees to 140 degrees Fahrenheit.

PUMPKIN.—Cut into ½-inch strips and peel, blanch for from 3 to 6 minutes, remove surface moisture and dry slowly 3 to 4 hours at 120 degrees to 150 degrees Fahrenheit.

SOUP MIXTURE.—Each vegetable should be dried separately and then combined. From 3 to 4 quarts of vegetable soup may be made from 4 ounces of dried soup mixture.

APPLES.—Peel, core and cut in slices ¼-inch thick. Dip in a weak salt solution: 1 lb. 2 tablespoons of salt to 1 gallon of water, to 1 hour, increasing the temperature from 120 degrees Fahrenheit to 180 degrees Fahrenheit. Apples should be tough and leathery when dried.

PARSLEY.—Wash, take off stems and dry in warming oven.

RHUBARB.—Cut into 1-inch pieces. Blanch 3 minutes and cold dip, remove surface moisture and dry at a temperature of from 120 degrees to 145 degrees Fahrenheit.

Note.—The exact length of time for drying cannot be given, as so much depends upon the method used.

WINTER STORAGE OF VEGETABLES AND FRUITS

THE STORAGE ROOM

If you have grown the crops, without doubt you have some sort of a cellar. If you have a cellar you should have a storage room in it. You can make one as follows:

1. Select a suitable portion of the cellar.
2. Board it off from the rest of the cellar.
3. Cover the boards with felt paper. Do so on both sides of the partition and do a thorough job. Your object is to exclude the artificial heat from the furnace.
4. Provide a false floor for part of this room.
5. Nail a few slats on one of the walls.
6. Build a few bins on one side of the room.
7. Provide a few hooks in the ceiling.
8. Order a load of builders' sand and store it in one of the bins.
9. Provide a few slat boxes and old bags.

The reasons for this advice are given in what follows:

CAUTIONS ABOUT STORING

Don't let the frost injure the crops before you take them into the cellar. Don't bring them in while they are in a moist condition. Don't cover roots with damp sand if the cellar is hot. They will start to grow if you do. Eat them quickly, can, dry or give away in preference.

Don't let cold winds dry out your potatoes. If you do a bitter taste is the result. Don't try to store onions, squash or pumpkins in a cool cellar. They will keep better in the attic.

Don't forget to watch your storage room and sort out decayed specimens before the trouble spreads.

Don't forget that a cheap thermometer is a good friend in a storage room.

If it is impossible to provide a special storage place, as suggested, select that part of the cellar farthest removed from the furnace where the greatest amount of air circulation takes place.

FACTORS IN SUCCESSFUL CELLAR STORAGE

Temperature.—The ideal temperature is one ranging from 35 degrees to 40 degrees Fahrenheit. The temperature which drops a few degrees lower will seldom injure the stored crops provided they are stored where rapid

changes in temperature are not possible. If the temperature is 32 degrees at night and 40 degrees in the day, for example, more injury will result than if it drops to 31 degrees and remains so for a few days and then gradually rises through several more days to the right temperature.

Humidity.—Humidity is the air the quicker stored products will dry out. This results in various deterioration and shrinkage. The air should be slightly moist. Without a special partition it is difficult to keep the air of the ordinary city cellar, containing a furnace, moist enough. Moulds are due to excessive dampness. Better ventilation will reduce the dampness. Rapid changes of temperature also produce damp conditions.

Sand, Soil, etc., for Covering.—Many of the roots, like carrots and beets, will keep better in cellar storage if covered with sand or dry soil. Builders' sand is ideal. In some cases it is better to have it slightly moist (not wet). If the cellar is very dry, and not too hot, and the roots are stored on a cement floor, it may be found necessary to moisten it occasionally. On earth floors which give off some moisture this would be less necessary. If the earth floor is very damp a slatted floor about two inches from the earth should be provided.

Ventilation.—Good ventilation, as suggested, is extremely important, and every means should be adopted to promote the circulation of the cellar air in and around or amongst the stored crops. The large losses which occur every year from insufficient ventilation, especially of the potato crop, are very serious. Even in moderate quantities the saving in the produce would more than offset the cost of installing a very simple ventilation system. This may be provided by means of upright square troughs placed in the heaps, or by nailing slats to the walls so that the air can circulate around the heaps. When root crops are stored in boxes they should be of the crate type, with space between the slats to allow a circulation of air.

PITTING OUTSIDE

Pitting the roots in specially constructed, but very simply made, pits in the field or garden is also successful, and where large quantities of potatoes have been grown it may be used as a useful method of storage for the small householder. It is a method which can be used for surplus produce.

The method is as follows: Select an area five feet wide and any desired length. Dig out from this to a depth of about 8 inches, placing it well back from the edge of the space. In this shallow trench place a layer of straw and on this pack the roots so that they will come to a neat pile about 4 feet high. Different kinds of vegetables may be placed in the same pit, if necessary, but should be separated by a thin partition of straw. Cover the pile with several inches of coarse straw and then on the top invert a "V"-shaped trough, which should protrude from each end of the pit to provide ventilation, then cover the whole heap with about three inches of loose earth. Later on in the fall, about the end of November, either add another covering of straw and another covering of earth, or increase the covering of earth to about 8 inches, or even 10 inches. It may be advisable, in an exposed place, to give a third covering of straw and earth. Alternate layers of straw and earth provide better insulation than the solid earth covering.

Full particulars may be found in Exhibition Circular No. 37, issued by the Experimental Farm, Ottawa, obtainable free upon application.

VEGETABLES (IN DETAIL)

POTATOES.—1. Condition.—If dug on a fine day and left on the ground for a short time they will be in ideal condition. Brought into the cellar in a wet condition the keeping quality will be impaired, and often serious loss from rotting results from the same cause.

2. Darkness.—Store in a dark part of the room. Light adversely affects quality.

3. Temperature.—The ideal temperature is from 35 degrees to 38 degrees Fahrenheit.

4. Ventilation.—Place the potatoes on the false floor and against the wall on which you lack the slats. Large piles of potatoes should have upright ventilators every few feet. Make these by nailing three six-inch boards together to form a "V"-shaped trough.

5. Sort over occasionally for decayed tubers. In the spring break off all sprouts except from those reserved for seed.

CABBAGE.—Part or complete outside storage for cabbage is the most successful way. They should not be brought into a warm cellar in the early autumn.

Method.—Place in piles in the garden and cover with dry leaves. Early in the winter take in and pile in the bins or on a shelves. Sometimes they will keep well if tied in bunches of three and suspended from the ceiling. Another method is to stack and cover with a larger quantity of leaves. Keep in this way until winter.

The pitting method is also successful.

CELERY.—Celery may be kept outside in trenches or inside in boxes with the roots covered with soil. When kept inside it is important to keep the roots moist and the leaves dry. If the foliage is wetted it succumbs to disease. Take up before it is injured by frost. Leave the roots on and place upright in shallow boxes containing several inches of moist sand. Keep in an airy, but dark, part of the room.

In outside storage, trenches are made about the depth of the celery and a foot to sixteen inches wide. The trenches should be made on a side hill or well-drained spot. Stand the plants upright in the trench and leave until the leaves are touched by the early frost. This reduces their moisture content. Then cover with leaves. Leave the end of the trench open in order to get at the celery as it is required for use. When brought into the house place in cold water as it is required for use. It will then freshen them.

BEETS, TURNIPS, CARROTS, PARSNIPS AND SALSIFY.—These roots may be stored similar to potatoes. They may be kept, however, in better condition by covering with sand. Conditions of the place of storage and of the roots themselves should determine whether to use the sand dry or slightly moist. If they start to shrink, moisten the sand. When boxes are used a little damp sand should be placed in the bottom of the boxes, then alternate layers of vegetables and sand. When piled on the floor a covering of sand is generally sufficient. In drying beets the tops should be twisted off and not cut off with a knife, as this will cause "bleeding," loss of color and very often decay.

ONIONS.—Store in the attic. They should be dry and thoroughly well cured outside before they are placed in storage. Dampness causes decay. They will keep well in slat boxes or shallow trays.

SQUASH, PUMPKIN.—These are more difficult to store. They require a slightly warmer temperature. Placed in barrels or boxes and packed in straw or excelsior and in a part of the cellar near to the furnace they may keep for some time. They should be carefully handled so as to avoid bruising. Sort over frequently for spoiled ones. Others may be placed in the attic as a temperature of about 50 degrees is better for them.

TOMATOES.—One of the best and most recent methods of ripening green tomatoes in the late autumn is to wrap each fruit in paper and place in a closed box or drawer located in a warm room. Another method is to pull the vine before any signs of injury from frost and suspend from the ceiling of a warm room or the cellar. In some cases, if conditions are suitable, the fruit will ripen on ripening until Christmas. A dark place is preferable and a temperature of 50 degrees to 65 degrees suitable.

FRUIT

It is safer and as economical in most cases, to can or dry fruit. When kept under storage conditions the same general principles apply to it as to vegetables.

APPLES.—One of the essential points in successful apple storing is to see that the fruit reaches the cold storage, or storage cellar, in the most favorable condition. If this is done the apples will keep for a very much longer period than if placed in storage after they have been left to heat up in piles in the orchard, or have been otherwise injured by improper handling. Only apples of good keeping quality should be selected for winter storage. The fruit should be mature. Apples picked green cannot be recommended for storage purposes. The apples should be cooled immediately they are picked. This helps to prevent skin diseases which are otherwise likely to develop in storage. If the fruit is left to heat up in piles or in barrels in the sun after picking, the diseases are encouraged to start, which afterwards play great havoc amongst the stored apples. The ideal temperature for apples is one between 31 degrees and 33 degrees Fahrenheit. Apples wrapped in paper and placed in boxes, each holding about a bushel, which may be packed one above the other in the storage room can be easily handled and will keep in ideal condition. Barrel storage is also satisfactory.

TIME TABLE FOR CANNING

VEGETABLE	Blanching	Sterilization			
		Water Bath	Steam pressure 10 to 15 lbs.	Steam pressure 10 to 15 lbs.	Minutes
Asparagus	10 to 15	100	60	40	40
Beets	5	60	60	40	40
Brussels Sprouts	5 to 10	120	60	40	40
Cabbage	5 to 10	120	60	40	40
Cauliflower	5	60	60	40	40
Carrots	5	120	60	40	40
Corn	5 to 10	180	60	40	40
Greens	15	120	60	40	40
Lima Beans	5 to 10	180	60	40	40
Peas	5 to 10	180	60	40	40
Pumpkin	5 to 10	180	60	40	40
String Beans	5 to 10	120	60	40	40
Squash	22	120	60	40	40
Tomatoes	To loosen skins	90	30	30	30
Mushrooms	5	90	30	30	30
FRUIT—					
Apples	1 to 2	16	10	10	10
Apricots	1 to 2	16	10	10	10
Blackberries	1 to 2	16	10	10	10
Blueberries	1 to 2	16	10	10	10
Cherries	1 to 2	16	10	10	10
Currants	1 to 2	16	10	10	10
Gooseberries	1 to 2	16	10	10	10
Plums	1 to 2	16	10	10	10
Peaches	To loosen skins	20	10	10	10
Quinces	1 to 2	16	10	10	10
Raspberries	1 to 2	16	10	10	10
Rhubarb	1 to 2	16	10	10	10
Strawberries	1 to 2	16	10	10	10

TIME TABLE FOR DRYING

VEGETABLE	Blanching	Approximate Drying time		Temperature
		Minutes	Hours	
Asparagus	10	3 to 4	115 to 120	115 to 120
Beets	5	3 to 4	115 to 120	115 to 120
Brussels Sprouts	5	3 to 4	115 to 120	115 to 120
Cabbage	5	3 to 4	115 to 120	115 to 120
Carrots	4 to 8	3 to 4	115 to 120	115 to 120
Cauliflower	3 to 6	3 to 4	115 to 120	115 to 120
Celery	3	3 to 4	115 to 120	115 to 120
Corn	5 to 10	3 to 4	115 to 120	115 to 120
Green Beans	5 to 8	3 to 4	115 to 120	115 to 120
Onions	3	3 to 4	115 to 120	115 to 120
Peas	3	3 to 4	115 to 120	115 to 120
Pumpkin	3	3 to 4	115 to 120	115 to 120
Rhubarb	3	3 to 4	115 to 120	115 to 120
FRUIT—				
Apples	4 to 6	4 to 6	120 to 150	120 to 150
Berries	4 to 6	4 to 6	110 to 145	110 to 145
Cherries	4 to 6	4 to 6	115 to 150	115 to 150
Peaches	4 to 6	4 to 6	125 to 130	125 to 130
Plums	4 to 6	4 to 6	110 to 120	110 to 120

"AT A GLANCE" STORAGE CHART

Vegetable	Best Temperature	Will keep	Remarks
Beets	33-38 F	May	Will keep better if in sand.
Carrots	33-38 F	May	Will keep better if in sand.
Cabbage	33-38 F	March	Provide good ventilation between the heads.
Celery	33-38 F	January	Must be carefully handled.
Cauliflower	33-38 F	December	Retain the leaves and do not allow heads to touch.
Onions	35-40 F	May	In shallow layers on shelves or trays. Need air.
Pumpkins	40-45 F	January	Store in the dark. Do not bruise.
Parsnips	33-38 F	May	Keep in slightly moist sand. Leave some in ground all winter.
Potatoes	33-38 F	June	Provide good ventilation and sort over for decayed tubers.
Salsify	33-38 F	April	In moist sand or outside.
Squash	40-45 F	January	In a dry place. Do not bruise.
Sweet Turnips	33-38 F	May	Keep on dry side. Easy to store.
White Turnips	33-38 F	April	Keep in sand or boxes.
Tomatoes	50-55 F	December	See special directions.
Apples	32-37 F	May	See special directions.

Hit your wagon to a star—
You may go up like a rocket,
You may go high and travel far,
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Returning—Half a cent per mile to Winnipeg,
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September 1st—Toronto, Cobden, East, Heston, Collingwood, Penetang, Midland, Parry Sound, Sudbury,
Oshawa and east thereof in Ontario.
September 4th—Toronto, Ingersoll, Ilderton, and all Stations south and west thereof in Ontario.

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News and
Views of

SPORT

BIG CROWD SEES
TIGERS WIN GAME

Before one of the largest crowds that ever witnessed a sporting event in Grimsby, Russell Keller's Hamilton Tigers, defeated the Six Nations Lacrosse Team, on Thursday night by a 5-6 score. The majority of the spectators were viewing their first exhibition of the national game and to say that they were tickled pink to get it mildly.

Willy Old Chief Sam Green, manager of the Six Nations outfit, fielded a young team with extremely good combination work and all smooth stick handlers. The Redskins started off like a house on fire and before Keller's bats had warmed up they were four tallies down. The Indians' speed and superb passing had the Jungle Kata baffled for a time and only the experience of the latter saved the game from developing into a walk away.

None other than our own Nick Barnside noted the first tally for the Hamilton gang. It was a wonderful play by the old timer and the crowd were recognized it by the amount of applause that followed. Barnside's tally gave his team heart and they were in with renewed energy. The speed of the game had the spectators dizzy. The weight and experience of the Tigers began to tell and although the Redskins fought desperately they were unable to check their opponents' advance until they had run in nine goals. Six Nations' meanwhile tallied one and game ended in deluge of rain.

Les Martin and Miller were prominent in the Indians' line up while Barnside and Chief Davey Thomas were best for the Tigers. So much interest was taken in the game and so many requests have been made for another that arrangements are being made to stage another exhibition some Wednesday afternoon.

Box N. Ties:
Van Every
I. Smoke
A. Henry
Logan
Leo Martin
Williams
Key
Leo Martin
Miller
Thomas

Tigers:
Gow,
Shuart
Gowdy
Barnside
Gannon
Copperwhite
Thomas
Destras
McPherson
Droochen

Score: Tigers and Miller

BANTAMS DEFEAT
HAM. BAYSIDES

Another of Hamilton's representatives was eliminated from O. H. A. A. race when the Bantam Baysides were defeated by the Merrittton bantams on Saturday at Grimsby. It was the rubber game between these teams, each having won at home and they were also tied in runs scored on the round. Merrittton won on account of better pitching on the part of Rowntree, who relieved Schooley in the third inning after the locals had collected four runs. Merrittton collected thirteen safe hits, off Steve Smith, the Bayside hurler, including three two-base hits and a home run by Forrester, while the locals had only six hits. However, much credit is due the local "kids", as they battled gamely to the last against great odds by way of weight and age. Schooley started on the mound for Merrittton, but was taken out in the third and replaced by Rowntree, who struck out fourteen of the Baysides and held them to two hits.

Johnson, Grey and Conick played good ball for the Baysides, while Forrester and Rowntree were the main works for Merrittton.

OLDEST BOWLER

Brampton, Aug. 25.—The death occurred here last week of Joseph Allen, a highly respected citizen of the town for the past 47 years.

The late Mr. Allen, who was in his eighty-eighth year, and was reputed to be the oldest bowler in the Province, was born in Scotland, coming to Canada as a baby with his parents. While he was still a young boy, his family moved to Brampton district. A keen sportsman, he was a fine bowler and currier, and, undeterred by advancing age, had bowled in tournaments this summer. He was one of the strongest supporters of the local lacrosse teams, and rarely missed a game.

The greatest detective known in your conscience.

The trouble with good things, says Nick Mondo is that so many of them turn out bad.

SOO HAS NOT
RECOVERED YET

Grimsby's triumph still ranking. We hope to be able to repeat the feat.

The following appeared in the Marsh's Column Monday night star. According to the Soo Greys, all dressed up in other words (the Soo has the old team in it, and all have no place to go. In the words of the U. S. A. M. A. Roy Schooley's loop was after the Greyhounds had last fall, and the chances are that the U. S. A. M. A. would welcome the club again this season, but the Hoards do not want to be deprived of their right to compete for the Allan Cup. Grimsby's triumph still ranking.

What the Soo needs most is good stiff competition. With the N. G. H. A. senior series all shot to flinders, there will be no senior hockey in any of the northern towns this season. Manager Gemmell will make a determined effort to get into one of the senior groups of the G.H.A.

"There is no reason why we cannot be berthed in one of the groups down there," remarked Gemmell to me Thursday at the Soo. We prefer group number two, but we would be satisfied with either. The whole trouble seems to be that people down in southern Ontario think that the Soo is the jumping off place for the North Pole. They figure that it takes a week to make a trip here and back. I am now getting ready to show how we could compete in one of the senior O. H. A. groups without costing any team to lose half the winter traveling here and back. We are ready to go south and play three games in four days on our trips, while clubs coming up here could play two games and the players only lose three days from their employment. Southern Ontario players would only have to do this once in the season, while we would have to make four trips on a double schedule.

The news that the Greyhounds again want to compete for the Allan Cup is certainly welcome. They're big hearted those northern birds. They realize that we're all hard up down here in the Frost Belt also that we're too proud to accept charity. "Why not then, say the northerners to themselves, offer great big odds to the Peach Growers and then let their team win—it will help the boys tide over the hard times." Their benevolence last season certainly covered a lot of 400 overcasts and the news

that they are going to kick in again certainly cheers us up immensely.

TENNIS

The big tennis tournament to be held under the auspices of the Niagara Peninsula Tennis League, at Honey Creek, on Labor Day, promises to be an interesting event. It has been decided to commence the play at 10 o'clock in the morning. In order that the various contests may be concluded Ontario Lawn Tennis association rules will govern the tournament. Only members of the six clubs comprising the league will be entitled to enter, and entries must be handed to respective secretaries.

The following is the standing of the teams in the N. P. T. League to Aug. 25—

Club	Won	Lost	To	For
			Play	Cost
St. John's				
Windsor	40	10	0	.000
Lakeland				
Beaconsfield	33	17	0	.000
Grimsby, Central				
United	31	16	3	.530
Honey Creek	23	27	0	.490
St. John's				
Grimsby	13	34	3	.370
Community				
Windsor	4	40	0	.000

REFUTE STORY

The following has been received by The Independent signed by members of the Merritt-Metal Craft softball team:

Editor of The Independent.
Dear Sir,—In the Hamilton Spectator and the St. Catharines Standard on Saturday, August 22, there appeared an article which states that the H. H. Farrell & Sons bank factory team were declared champions of the Grimsby Softball League after a hard struggle.

This unreliable record that the article makes reference to might not look so good if the remaining games were played as the above self-styled champions have not won a game played with the Merritt-Metal Craft team, and when the committee meets there should be a play-off arranged to decide the championship.

GRIMSBY IN 1935
IF —

The local merchants properly display their merchandise—Keep their windows clean and attractive—Advertise their lines so that the buying public knows what can be obtained—Keep their stocks clean and up-to-date—French Bay in Grimsby and Practice Bay in Grimsby—Sell as cheaply as possible.

Grimsby people are loyal to their town—Buy in Grimsby—Stand behind Grimsby's Hockey Teams—Baseball Teams—Football Teams—Take an interest in the community and back up all ideas and movements that are brought out for the benefit of the public at large—Quit the knocking and boasting.

Grimsby Will Be The Best Little Town On Earth To Live In—Grimsby's citizens will be happy and prosperous—Grimsby will enjoy good civic government—Grimsby will have every advantage and every privilege.

Grimsby's Merchants Do Not Pep Up—Grimsby's Citizens Continue To Knock—Do their buying out of town—Continue to let the other guy put up his money and time—never run for civic office, but habitually criticize those who are doing the best.

In 1935

Grimsby as a town will have ceased to exist—will consist of a couple of variety stores—a couple of restaurants, a couple of drug stores and several small shops. The town will be the same as they are around the New York State—In fact Oliver Goldsmith's "Deserted Village" will become a reality in Grimsby.

There are no half-way measures now—City competition—Motor car competition—Carnegie's competition—Lack of interest and lack of loyalty—Constant petty bickering—Jealousies and Knocking are rapidly bringing Grimsby to the Deserter Village Class.

Grimsby Has One Chance—Immediate action on the part of both the merchants and general public—a general pulling together, and every body for Grimsby's benefit. Will it be done or?

ONIONS POPULAR

To stimulate a taste for vegetables, a teacher kept a record of what vegetables each child ate each day. The children took great interest in reporting. The humble onion won high honors of popularity, and in order followed: Beans, cabbage, tomatoes, peppers, carrots, lettuce, turnips, greens and celery. This will be some surprise for many mothers.

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4 to 6 lbs., not salty, lb. 25c
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A real treat. Sliced, lb. 35c
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70c Value for 50c

ONE BOX MANYFLOWERS COLD CREAM FACE POWDER, regular 50c, and

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